

# Clearwater Menu

## ENTREE

**CIABATTA GARLIC BREAD (G)**  
W CHEESE  
\$14

**GARLIC PRAWNS (\*)**  
PINEAPPLE SALSA, SESAME TUILE,  
DILL CREAM  
\$16

**VENISON BITTERBALLEN**  
MORELLO CHERRY COULIS, MUSTARD, PICKLED ONION  
\$18

**SALT & PEPPER CALAMARI (DF)**  
SERVED W TARTARE SAUCE  
\$17

**BEETROOT & FETA ARANCINI (V)**  
LEEK CREMA, PARMESAN,  
GARLIC FLAKES  
\$17  
MAIN SIZE \$25

**PAN SEARED SCALLOPS (DF)**  
ALMOND SKORDALIA, CHORIZO, LEMON, MICROGREENS  
\$18

## FISH

**ATLANTIC SALMON (\*)**  
(SAFFRON INFUSED RISOTTO, LEMON, FENNEL, GARLIC FLAKES,  
CHILLI OIL)  
\$36

**BEER BATTERED FISH & CHIPS (DF/G)**  
(ACCOMPANIED WITH GARDEN SALAD, CHIPS &  
CHUNKY TARTARE, LEMON)  
\$24

## MEATS

**FILLET MIGNON (G)**  
(GARLIC PRAWNS, CAULIFLOWER GRATIN, ONION RINGS,  
PEPPERCORN SAUCE)  
\$39  
ADD SCALLOPS  
\$5

**MERINO LAMB RACK (G)**  
(BELGIUM STOEMP, LE MANA SWEETBREADS, BABY CARROTS,  
HERBED PISTACHIO SALSA VERDE)  
\$40

**SILVERFERN SIRLOIN (G)**  
(COOKED TO YOUR LIKING SERVED WITH GARDEN SALAD, CHIPS  
& FRIED EGGS)  
\$30

**TRADITIONAL ROAST OF THE DAY (\*/DFA)**  
(HANDCARVED MEAT SERVED WITH GOURMET POTATO,  
GARDEN VEGETABLES & HOMEMADE GRAVY)  
\$24

**STICKY GINGER PORK RIBS (DF) (HALF RACK)**  
(SLOW BRAISED BBQ PORK RIBS SERVED W SEASONED WEDGES,  
SESAME SEED)  
\$24

## BURGERS

**SOUTHERN FRIED CHICKEN**  
(SERVED WITH HOMEMADE APPLE SLAW,  
CHIPOTLE MAYO & CHIPS)  
\$20

**BRIOCHE BEEF PATTY**  
(ACCOMPANIED W STREAKY BACON, CHEESE, LETTUCE, TOMATO,  
ONION JAM & CHIPS)  
\$21

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## POULTRY

**CHICKEN BACON ROULADE (\*/N)**  
(MUSHROOM & SPINACH STUFFING, CAULIFLOWER PUREE,  
PUY LENTIL RAGOUT, BROCCOLINI)  
**\$35**

**CHICKEN PARMIGIANA**  
(CRUMBED CHICKEN BREAST TOPPED WITH  
TANGY TOMATO COULIS, CHEESE ACCOMPANIED W  
GARDEN SALAD & CHIPS)  
**\$22**

## SIDES

**STEAMED SEASONAL VEGETABLES (\*/DFA)**  
W HERBED GARLIC BUTTER  
**\$8**

**CREAMY AGRIA MASH (\*)**  
WITH HOUSE GRAVY  
**\$8**

**PEAR, CANDIED WALNUT & BLUE CHEESE SALAD (V/DFA/\*)**  
**\$8**

**WAFFLE FRIES**  
WITH HOUSE AIOLI  
**\$8**

## DESSERTS

**CREME CARAMEL**  
(SCOTTISH SHORTBREAD, TOASTED PISTACHIOS,  
RUM-SOAKED RAISINS)  
**\$16**

**PINEAPPLE TARTE TATIN (N)**  
(TOASTED COCONUT, CANDIED GINGER TUILE,  
VANILLA BEAN ICE CREAM)  
**\$15**

**AFFAGATO (\*/G)**  
(SERVED W YOUR CHOICE OF LIQUEUR BAILEYS,  
KAHLUA, FRANGELICO, JAMESON'S)  
**\$16**

**NZ CHEESE BOARD (FOR 1 OR 2 PERSON) (G/N)**  
(SERVED WITH CONDIMENTS, CRACKERS, FRESH FRUIT)  
**\$15/ \$20**

**MONKEY BUSINESS (N)**  
(SCOOP OF VANILLA & CHOCOLATE ICE-CREAM TOPPED  
WITH BROWNIE & BANANA)  
**\$14**

\*-MAY CONTAIN GLUTEN, DF-DAIRY FREE, V-VEGETARIAN, DFA-DAIRY FREE AVAILABLE  
N-MAY CONTAIN NUTS, G- CAN BE MADE GLUTEN-FREE UPON REQUEST  
KINDLY LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGEN/DIETARY REQUIREMENTS